



CHRISTMAS PARTY

3 COURSES £38.95

Celebrate the most exciting time of year with our exquisite hand-picked three course festive party menu. Available 28.11.23- 24.12.23

STARTERS

Prawn & avocado cocktail

Bloody marie rose sauce, gem lettuce, cherry tomatoes, cucumber

Chicken liver parfait

Red onion chutney, brioche

Salmon rillettes

Cucumber, baby radish, tomatoes, crouton

Wild mushroom arancini (V)

Romesco sauce

Celeriac, hazelnut & truffle soup (VG)

Celeriac crisps, crusty bread roll

MAINS

Beef shortrib

Parmesan mashed potatoes, pearl onions, pancetta, confit carrots

Chestnut roast Wellington (VG)

Rosemary roast potatoes, brussel sprouts, roasted parsnips, confit carrots, gravy

Roast Hampshire turkey

Rolled in bacon, goose fat roast potatoes, roasted parsnips, confit carrots, brussel sprouts, pigs in blankets, gravy

Pan fried seabass

Courgettes & artichokes, butternut squash purée, lemon beurre blanc

DESSERTS

Tiramisu

Christmas pudding- brandy butter

Apple & pecan strudel, vanilla custard

Limoncello sorbet (VG)

Cheese board, biscuits, quince

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

Wheat and nuts are in daily use in our kitchen. If you have a food allergy please ask to speak to the duty manager for assistance.

All weights are approximate and are taken prior to cooking. VAT is included at the current rate. A discretionary service charge of 12.5% will be added to your bill